

Farmer severely injures leg in 1964 Uxbridge accident

Here again are some items of interest called up from issues of *The Tribune* of years gone by:

100 years ago

Oct. 11, 1889: At the meeting of the Whitchurch Agricultural Society directors on Wednesday, the secretary-treasurer reported that the society would pay the prizes in full after the 19th, and that parties attending the meeting at Stouffville on that day would be paid.

The secretary-treasurer states that he has been an officer of the society from its infancy and secretary-treasurer for 21 years, but time and circumstance have so changed its complexion that he fears in the event of its being strayed or stolen he would not be able to identify it and that he will at the meeting on the 19th ask the directors to accept his resignation.

50 years ago

Oct. 12, 1939: Eight students from Claremont Continuation School will find a place for themselves in the new shop and domestic science course being taught in the new wing of Stouffville School. It was decided on Monday evening at a regular meeting of the local trustees that classes from Claremont should be accommodated and Principal Murphy expressed the view that if these classes were to start, it should be immediately in order

Study requires local families

The Children's Aid Society of York Region requires two-parent families with at least one child between the ages of seven and 16 who are willing to take part in a research study.

The study will require approximately two hours of time in a participating family's home. Confidentiality is assured.

All participants will receive a "small token" of appreciation for taking part in the study, according to a release from Children's Aid.

For more information, contact Debra Brick at 895-2318, 722-3474, 731-3150 or 773-6351, Monday to Friday between 9 a.m. and 4:30 p.m.



BYGONE DAYS

Walter Waterston

that students have fair opportunity on the year's work.

25 years ago

Oct. 15, 1964: For 1 hour, an Uxbridge Twp. farmer lay pinned in his tractor-powered combine late Thursday afternoon while his neighbors worked frantically to free him.

Leslie Mitchell, Conc. 2, Uxbridge, south of No. 47 Hwy., slipped and fell into the machine that was working in a field of clover. His daughter Doreen, 16, shut off the tractor immediately but her father's one leg was already jammed tightly between two rollers. She ran some distance to summon aid and neighbors Harold Morganson, Harold Powell and Charles farrow responded. Mrs. Mitchell called Dr. F. J. Button in Stouffville.

In spite of the severity of the pain, Mr. Mitchell remained con-

scious throughout the entire ordeal. All the bones in the farmer's one foot were broken and one toe was severed. Both legs are now contained in a cast to aid skin graft operations. He was taken to Scarborough General Hospital where he will be confined for at least six weeks.

10 years ago

Oct. 11, 1979: The wheels are in motion to designate a section of Main St. as a Business Improvement Area.

A letter to this effect has been prepared by the Whitchurch-Stouffville Chamber of Commerce for presentation before a meeting of Town Council Oct. 23. Once the legislation is approved in principle, notices of intent will be mailed to all business places from the Christian Supply Store, Albert St. S., to the Country Club Donut Shop, east of the firehall.

Angie's Eatery

Join us for
**Lunch Specials
and
Dinner Specials**

**Try our famous Red Brand
Prime Rib \$12.95**

Facilities available for parties from 2 - 180.

Open 7 days a Week

Mon-Thurs	7 a.m. to 11 p.m.	Farmer Jack's Plaza Stouffville 640-8858
Fri. and Sat.	7 a.m. to 1 a.m.	
Sunday	7 a.m. to 10 p.m.	

Greens
of Stouffville

"Your
Neighbourhood
Meeting Place"

Saturday, Oct. 14th
"The Shakers"
Rock and Roll
9:00 p.m.

Every
Wednesday
Night
is "Singers
Night"

Every
Thursday
Night
Dance to the
music of
DJ Jeff Stouffer

220 Main St. E. Stouffville 640-7211

Old Country Inn

Fine Cuisine of Vienna

THE GAME SEASON

Sept. 21 until Oct. 22

- Wild Boar
- Venison
- Pheasant

A large selection of dishes prepared by our Austrian Chefs the traditional way

Please call for reservations
477-2715
198 Main St., Unionville

Fully Licensed Hours
Monday - Closed
Tuesday - Saturday 11:30 a.m. - 11:00 p.m.
Sunday 12 p.m. - 10 p.m.

Advertisement

British pub tradition offered at the Earl

As appeared in the *Tribune* Wednesday, Sept 6th, 1989.

Stouffville patrons who like a blend, a variety and a taste for something different, authentic and down-home cozy will want to rush to The Earl of Whitchurch for a curious peek.

Community restaurant-goers who enjoy tasty cocktails, cold beer and a pub atmosphere all wrapped into one, can now experience a taste of the good life through the welcoming oak and glass front doors of Main Street's new English-style pub.

The Earl of Whitchurch, into its 15th successful month, serves up just what the taste buds ordered, whether the mood be for frothy cold draft beer or for spicy cajun shrimp served up with fries and a crispy greens garnish.

The atmosphere is none other than sociable and comfortable.

Locals enjoy wall-to-wall oak and brass decor and burgundy velour chairs and stools. Special drinks entice the most curious and daring sippers featuring daily concoctions like Cranky Cranberry or Killer Kool-Aid.

Others may prefer to choose one of the four imported draught beers on tap (Younger's Tartan, Bass, Guinness and Double Diamond) or just stick to the domestics (Carlsberg, Blue, Creamore Springs and Amstel Light).

Whatever your style or mood, owners Graham Hoad, a former executive chef at Toronto Island Yacht Club, and his wife Maria, a former cocktail waitress at North York's Prince Hotel, have all the bases covered.

The England-born owner says he has been in the kitchen all his life and this first successful solo restaurant venture in Stouffville is evidence of that.

Mr. and Mrs. Hoad know that certain "pleasing touch." Refreshing versatility offers a fine dining experience upstairs where enviable antiques and arch windows suit even the most finicky visitor.

Mr. Hoad also has the facilities, decor and expertise to cater to even the largest private gatherings such as wedding receptions or banquets and is willing to discuss a menu to suit any taste.

Downstairs (the decor just as rich) is a tad more on the casual side, featuring oak and brass bar, fireplace and pub-style food.

But Mr. Hoad now serves the same choicy menu on both floors because he says some people prefer the elegance of his upstairs dining room but want to eat the same food as is served on the lower floor. So now the same fabulous menu can be enjoyed



Photo/RICK MADONIK

Earl of Whitchurch Pub Owner Graham Hoad, seen here in his authentically designed establishment, offers everything from traditional pub fare to trendy new drink concoctions.

no matter what your social mood will entice you and your friends back for more.

From just-how-you-want-em chicken wings (\$6.95) to traditional British pub fare like melton mowbray ploughman's lunch, The Earl of Whitchurch

Located at 105 Main Street West, Stouffville, the Earl of Whitchurch is a restaurant pub you can't afford to miss.